

*sub B2*  
*A7*

tarragon, lavender, dill, cumin, bergamot, salvia, aloe vera balsam, spearmint, peppermint, eucalyptus and mixtures thereof.

9. (Once Amended) A chewing gum according to claim 1 wherein the natural flavouring agent in the coating is freeze-dried.

*A2*  
*sub B2*

10. (Once Amended) A chewing gum according to claim 1 wherein the natural flavouring agent in the coating is in the form of a powder, slices or pieces or combinations thereof.

*A3*

13. (Once Amended) A chewing gum according to claim 1 wherein the natural flavouring agent in the coating is substantially intact seeds from a fruit.

*D*  
*sub B2*  
*A7*

15. (Once Amended) A chewing gum according to claim 1 wherein the natural vegetable flavouring agent in the coating also provides the chewing gum with a natural colour.

*sub B2*

16. (Once Amended) A chewing gum according to claim 1 wherein the natural flavouring agent is used in the coating of the chewing gum and in the chewing gum core.

*A5*

18. (Once Amended) A chewing gum according to claim 1 wherein the natural flavouring agent in the coating provides the chewing gum with a basic colour.

*A5*

20. (Once Amended) A chewing gum according to claim 1 comprising from 5% to 85% by weight of a gum base material.

*A6*

21. (Once Amended) A chewing gum according to claim 1 comprising one or more of the following: at least one softener; a bulk sweetener; a high intensity sweetener; an emulsifier; an elastomer plasticizer; an elastomer; a mono-diglyceride; a sucrose fatty acid ester.

*sub B5*

26. (Once Amended) A method according to claim 22 wherein the natural vegetable flavouring agent in the coating is selected from fruits and herbs.

*A7*

27. (Once Amended) A method according to claim 22 wherein the natural vegetable flavouring agent in the coating is selected from coconut, grape fruit, orange, lime, lemon, mandarin, pineapple, strawberry, raspberry, mango, passion fruit, kiwi, apple,

*215 BS*  
 pear, peach, apricot, cherry, grapes, banana, cranberry, blueberry, black current, red current, gooseberry, and lingon berries, thyme, basil, camille, valerian, fennel, parsley, camomile, tarragon, lavender, dill, cumin, bergamot, salvia, aloe vera balsam, spearmint, peppermint, eucalyptus and mixtures thereof.

*A7*  
 28. (Once Amended) A method according to claim 22 wherein the water content of the natural flavouring agent in the coating is less than 75% by weight, such as less than 60%, preferable less than 40%, more preferred less than 30%, such as less than 25%.

*B6*  
 29. (Once Amended) A method according to claim 22 wherein the water content of the natural flavouring agent in the coating is less than 20% by weight, such as less than 15%, more preferred less than 10% such as between 1.5-7%, more preferred between 2-6%.

*C6*  
 30. (Once Amended) A method according to claim 22 wherein the natural flavouring agent in the coating is freeze-dried.

*D6*  
 31. (Once Amended) A method according to claim 22 wherein the natural flavouring agent in the coating is in the form of a powder, slices or pieces or combinations thereof.

*E6*  
 33. (Once Amended) A method according to claim 22 wherein the natural flavouring agent in the coating is in a form where the particle size is from about 3  $\mu\text{m}$  to 2 mm, such as from 4  $\mu\text{m}$  to 1 mm.

*A6*  
 34. (Once Amended) A method according to claim 22 wherein the natural flavouring agent in the coating comprises substantially intact seeds from a fruit.

36. (Once Amended) A method according to claim 22 wherein the natural vegetable flavouring agent in the coating also provides the chewing gum with a natural colour.

*A9*  
 37. (Once Amended) A method according to claim 22 wherein the natural flavouring agent is also used in the chewing gum core.

38. (Once Amended) A method according to claim 22 wherein the natural flavouring agent in the coating provides a natural colour to the coating.